

Jan. 29.

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Livonia, shore.
Sch. Manomet, shore.
Sch. Pythian, shore.
Sch. Appomattox, shore.
Sch. Olivia Domingoes, shore.
Sch. Titania, via Boston.
Sch. Corona, Grand Bank, 6000 lbs. halibut.
Sch. Judique, Georges, 45,000 lbs. fresh fish.

Today's Market.

Board of trade prices: Large handline Georges cod, \$4.50 per cwt. medium do., \$3.75; large trawl Georges, \$4.25; medium do., \$3.50; handline cod from deck, caught east of Cape Sable, \$4.25; medium do., \$3.50; large trawl bank cod, \$3.75; medium do., \$3.37 1-2; large dory handline cod, \$4.; medium do., \$3.62 1-2.

Board of Trade splitting prices on fresh fish—All cod caught on Le Have Bank and to the westward, large \$2.25; medium, \$1.70; all cod caught to the eastward of Le Have Bank large, \$2.25; medium, \$1.70; snapper cod fish, 40 cts.; cusk, \$1.60; snapper cusk, 40 cts. haddock, \$1.00; hake, \$1.10.; pollock, 60 cts.

Outside sale of dory handline cod \$4.40 for large and \$3.90 for medium.

Bank halibut, 12 cts. per lb. for white and 10 cts. for gray.

Newfoundland salt herring, \$4 per bbl.

Outside sales Georges cod, \$5 per cwt. for large, \$4 for medium.

Georges halibut, 14 cts. per lb.

Boston.

Sch. Oregon, 25,000 haddock, 3000 cod.
Sch. Mattie Brundage, 6000 haddock, 1000 cod.
Sch. Massosoit, 3000 haddock, 500 cod.
Sch. Vera, 40,000 haddock, 1000 cod.
Sch. Marshall L. Adams, 10,000 haddock, 1200 cod.
Sch. Yakima, 12,000 haddock, 1100 cod.
Sch. Dauntless, 2000 haddock, 1200 cod.
Sch. Motor, 6500 cod.
Sch. Valentinna, 1500 haddock, 6000 cod, 1500 hake.
Sch. Annie and Jennie, 5000 haddock, 700 cod.
Sch. Juniata, 45,000 haddock, 1000 cod.
Sch. Annie Perry, 20,000 haddock, 5500 cod, 1500 hake.
Sch. Galatea, 6000 haddock, 800 cod.
Sch. Sadie M. Nuan, 14,000 haddock, 3000 hake.
Sch. Henrietta G. Martin, 12,000 Laddock, 800 cod, 700 pollock.
Sch. Sylvia M. Nuan, 12,000 haddock.
Sch. Mary E. Cooney, 6000 haddock, 1000 cod.

Sch. Carrie F. Roberts, 16,000 haddock, 1500 cod.
Sch. Evelyn L. Smith, 6000 haddock, 500 cod.
Sch. Itha M. Silva, 8000 haddock, 1000 cod.
Sch. Electric Flash, 8000 haddock, 1500 cod.
Sch. Monitor, 60,000 haddock, 5000 cod.
Sch. Emily Cooney, 10,000 haddock, 500 cod.
Sch. Flora S. Nickerson, 30,000 haddock, 1000 cod, 500 hake.
Sch. Olivia F. Kilham
Sch. Malicia Enos, 15,000 haddock, 2500 cod.
Sch. Teresa and Alice, 8000 haddock, 2500 cod, 800 hake, 500 cusk.
Sch. Ida S. Brooks, 8000 haddock, 2000 cod. Haddock, \$1.25; large cod, \$1 to \$5; market cod, \$2 to \$3; pollock, \$3; cusk, \$2.50; hake, \$3.

Herring Notes.

Schs. Lewis H. Giles and Veda M. McKown sailed for Philadelphia today to market their cargoes of frozen herring.
Sch. Aloha was towed from Boston this forenoon by tug Eveleth, having completed the discharge of her cargo of frozen herring.

FISH IN SCALDING LAKE.

Traveler Discovers Strange Species in Guatemala.

Marcellin Pellet, a traveler who has recently returned from Guatemala, describes a curious species of fish, the Pacillo dorri, which he found in the boiling lake of Amatitlan. It passes its days literally "in continual hot water." So hot is the water of this lake, it is said, that to thrust one's hand into it means scalded fingers. Ebullition is, however, somewhat tempered, as the really boiling water rises to the surface, leaving a temperature of 35 deg. Centigrade at the level where the fish are warm for cold-blooded creatures like fish.

Frank Buckland states in one of his works that the naturalist, Broussonet, found by experience that some fresh water fish would live for several days in water so hot that a human being could not keep his hand in it for a minute.

De Saussure, the Swiss scientist, discovered eels in the hot springs of Aix, the temperature of which averages 113 deg. Fahrenheit. Humbolt also saw living fish thrown up from a volcano in South America.

Jan. 30.

WEEKLY FISH MARKET.

Trade continues good in all lines except salt mackerel which are still quiet, with however a little more inquiry from the buyers.

The frozen herring market is reported quiet at New York and Philadelphia and Boston has a few cargoes brought ahead. The best of the trade in this line is yet to come and there is no fear but what all the fares at hand and to arrive will be wanted and disposed of at a fair figure. As was expected the extent of the smoked bloater trade will be limited only by the supply of salt herring, which it is felt will not be large enough to fill the increasing demand.

An evidence of how much salt herring are wanted is shown by the sale of one cargo here this week, the figures being reported as \$4 per barrel. The only remaining cargo here is practically sold at the same figure or better.

Receipts generally are light but haddock have been in better receipt than for some time, one fare going to the splitters at \$1.35 per cwt.

The feature of the week's market was the action of the smokers raising the price of smoked bloaters to \$1.45 for hundreds and 77 1-2 cts. for 50s. This action was necessary on account of the sharp advance on salt herring and the short supply.

The receipts at this port for the week ending Jan. 30 are

44,000 lbs. salt cod.
7,000 lbs. fresh cod.
18,000 lbs. halibut.
180,000 lbs. haddock.
2200 bbls. frozen herring.
60 bbls. salt herring.
2000 lbs. flitch halibut.

Salt Fish from Vessel.

	Board of Trade Prices per cwt.	Outside Sales
Large Georges cod (handline)	4.50	5.00
Medium Georges cod (handline)	3.75	4.00
Large Georges cod (trawl)	4.25	
Medium Georges cod	3.50	
Large handline cod from deck caught east of Cape Sable	4.25	
Medium do.	3.50	
Large trawl bank cod	3.75	
Medium trawl bank cod	3.37 1 2	
Large dory handline cod	4.00	
Medium do.	3.62 1-2	

Fresh Fish from Vessel.

All large cod caught on La Have bank and to the westward	2.25	2.25
Medium do.	1.70	1.70
All large cod caught to the eastward of La Have Bank	2.25	2.25
Medium do.	1.70	1.70

Cusk	1.60	1.60
Haddock	1.00	1.35
Hake	1.10	1.10
Pollock	.60	.60

Other Prices from Vessel.

Hake sounds, 5 to 5 1-2 cts. per lb.
Livers, soft 30 cts. per bucket; hard, 90 cts. per bucket.
Fresh Bank halibut (white) 12 cts. per lb.
Fresh Bank halibut (gray) 10 cts. per lb.
Georges halibut, 12 cts per lb.
Newfoundland salt herring \$4 per bbl.
Smoked bloater herring, \$1.45 per hundred.
Frozen squid, \$3.50 per cwt.
Newfoundland frozen herring, \$3 per bbl.
Shore frozen herring, \$2.50.

Local Quotations of Cured Fish.

Cured Large Georges cod \$7.25 to 7.50 per cwt.
Cured Medium Georges cod 5.75 to 6.00
Cured large Bank cod 5.50
Cured Medium Bank cod 4.75 to \$5
Kench cured large Bank cod 6.50
Kench cured medium Bank cod 6.00
Cured large shore cod 6.37 1-2
Cured medium shore cod 5.00
Cured cusk 4.75
Cured hake 2.50
Cured haddock 3.50 to 4
Heavy salted pollock 2.37 1-2
English cured pollock 3.50

Mackerel.

Shore 1s	\$19 to \$20 per bbl.
Shore extra 1s	21 to 22 per bbl.
Shore bloaters	24 to 25 per bbl.
Nova Scotias	18 per bbl.
Prince Edward Island	18 per bbl.
Norway bloaters	39 per bbl.
Norway 1s	29.50 per bbl.
Norway 2s	26 per bbl.
Irish	18 per bbl.

WILL NOT BE TOO LARGE.

Every Newfoundland Frozen Herring Fare Needed.

ONLY FOUR TRIPS UNPLACED.

Bankers Counted On as Nova Scotia Is Short on Bait.

Those well posted in the frozen herring business are figuring on a shortage of this desirable food and bait article before the first or middle of March.

At present there are but three cargoes at this port unplaced, schs. Sceptre, Rival and Pothemia, and only one full load on the way. All the others coming will not make one full load.

Lent is yet 18 days off, and then the best trade is naturally expected to begin, and the early freezing of the great lakes, and consequent shortage of the fresh fish supply from there is expected to help the frozen herring market considerably.

Then the supply of squid bait at Nova Scotia, on which the big fleet of early salt bankers rely, is known to be very light, probably not enough for five vessels. This means another source of demand for frozen herring, and an exceptional early demand, as many of the bankers are figuring on very early starts, calculating to get away between February 15 and 20.

There is some bait in the freezers here, but everything points at present to a demand which will take every cargo of frozen herring not placed and the cargo and parts of cargoes to come.